

**The KSOR LISTENERS GUILD  
& The OREGON WINEGROWERS ASSOCIATION  
present**

**The Eighth  
Annual  
Oregon  
Harvest  
Celebration  
& Wine Tasting**



**Wednesday, December 14, 1988**



*"The finest and the freshest!" Healthy and delicious!"  
"Enjoy our friendly atmosphere or take it with you."*

**Featuring Tonight:**

**SPANAKOPITA:** a traditional Greek dish of spinach and feta cheese in layers of golden phyllo pastry.

**DOLMAS (Dolmades):** grape leaves filled with rice and herbs, marinated in olive oil.

**PASTA PRIMAVERA:** fresh Pastabilities pasta with broccoli, red peppers, artichoke hearts, olives and cheeses in a light vinaigrette dressing!

*plus an additional culinary treat.*

We take pride in offering a variety of freshly prepared gourmet foods, daily specials or traditional deli fare, and ethnic specialties from the world over.

**FULL SERVICE CATERING AVAILABLE, Party Trays & Hot Entrees.**  
482-2808.

**BREAKFAST • LUNCH • DINNER**

49 N. Main St. "On The Plaza" Ashland, OR • 482-2808

***This evening's program features  
wines from twenty Oregon wineries***

Alpine Vineyards  
Amity Vineyards  
Bethel Heights Vineyard  
Bridgeview Vineyard  
Chateau Benoit  
Forgeron Vineyard  
Foris Vineyards  
Girardet Wine Cellars  
Glen Creek Winery  
Henry Estate Winery  
HillCrest Vineyard  
Hinman Vineyards  
Knudsen Erath Winery  
Oak Knoll Winery  
Serendipity Cellars Winery  
Siskiyou Vineyards  
Sokol Blosser Winery  
Tualatin Vineyards  
Valley View Vineyard  
Veritas Vineyard

***Oregon food products provided by***

Bandon Cheese Factory  
Crater Lake Dairy  
Cuppa Joe Coffee Trader  
Farmers Market  
Farrago Chocolates  
Fircrest Farms  
Gary R. West Meats  
La Baguette  
Lett-Us Produce  
Lynden Farms  
Northwest Food Company  
Northwest Meat & Supply  
Pastabilities  
Pinnacle Orchards  
Rising Sun Farm  
S.E. Rykoff Company  
Siskiyou Distributors  
Snowy Butte  
Willamette Egg Farms

***Catered by***

Dorathy Anderson-Thickett of "Soup to Nuts"  
with gracious assistance by  
Windmill's Ashland Hills Inn

***Participating Restaurant***

Greenleaf Delicatessen

***Ballroom***

Windmill's Ashland Hills Inn

***Polinsettias by***

Ashland Flower Shop and Greenhouses, Inc.

***Arrangements by***

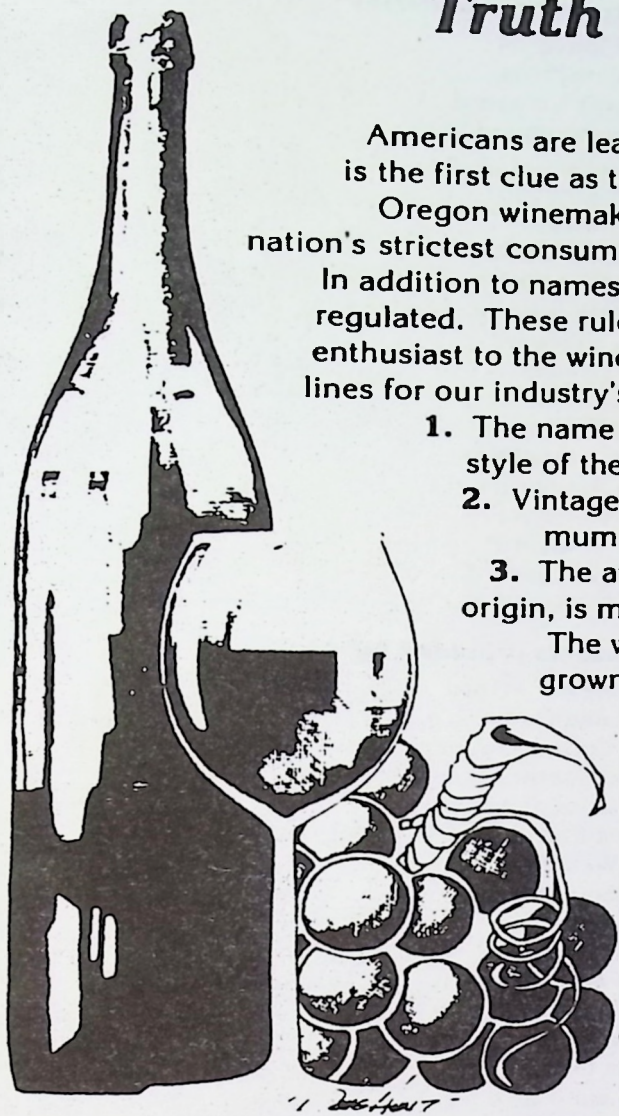
Flowers by Susie

***Music by***

Robin Lawson Quartet



# Truth in Packaging!



Americans are learning about their wines. A wine label is the first clue as to what is in the bottle. In the mid-70s

Oregon winemakers drafted and had passed as law the nation's strictest consumer-oriented wine labeling regulations.

In addition to names, type size and name position are also regulated. These rules are meant to help educate the wine enthusiast to the wines of the region and to develop guidelines for our industry's standards of quality.

1. The name of the winery and graphics reflect the style of the winery.

2. Vintage dated wines must contain 95% minimum of the stated vintage.

3. The appellation, a statement of geographic origin, is mandatory for varietally labeled wines.

The wine must be made entirely from fruit grown in the stated area of origin.

4. Varietal wines (names for a specific grape variety) must be 90% from the stated variety (with the exception of Cabernet Sauvignon, a wine traditionally blended with other related varieties.)

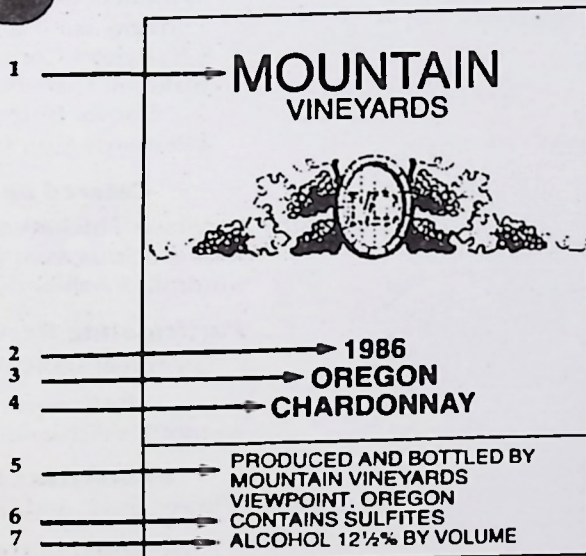
Proprietary names may be used, e.g. Willamette White, Rogue Red, etc. Foreign place names are prohibited, such as Burgundy,

Chablis, Rhine, Champagne, etc.

5. The label must carry the name and location of the winery producing the wine.

6. Mild anti-oxidants, such as sulfur dioxide have traditionally been used in nearly all wines throughout history. Federal laws requires this label information.

7. Table wines are typically 10%-14% alcohol by volume.



**The Oregon Winegrowers Association**

P.O. Box 6590 Portland, Oregon 97228-6590 • (503) 233-2377

## ALPINE VINEYARDS

### Alpine

#### 1987 White Riesling, Estate Bottled

Alpine's Rieslings are slowly cold fermented over several weeks to retain the delicate, aromatic flavors that distinguish this exquisite grape. Silver Medal and Best of Class, Dallas National Competition.

#### 1984 Pinot Noir, Estate Bottled

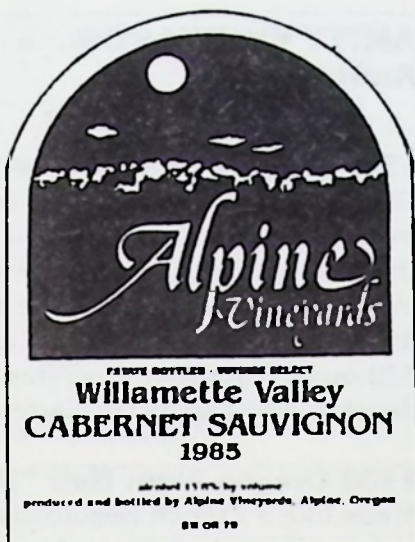
The gentle growing season allows this variety to ripen to perfection. This wine was aged exclusively in French oak, yielding an outstanding complexity of flavors. Bronze Medal, Tacoma Wine Festival.

#### 1987 Chardonnay, Estate Bottled

At Alpine the vines produce a medium-bodied Chardonnay, lightly aged in oak, resulting in wine with an excellent, true Chardonnay taste and mild oak overtones. Silver Medals, Enological Society of the Pacific Northwest and Atlanta International Wine Competition.

#### 1985 Cabernet Sauvignon, Estate Bottled, Vintage Select

Alpine is one of the few producers of Cabernet Sauvignon in the Willamette Valley. With relatively cool growing conditions, the wines produced differ from the California Cabernets; they more closely resemble the fine wines of Bordeaux and develop delicate nuances that are subtle, intriguing and delicious. Awarded 5 medals in 5 competitions, including a Silver Medal, Oregon's Newport Seafood & Wine Festival.



#### Notes:

25904 Green Peak Road

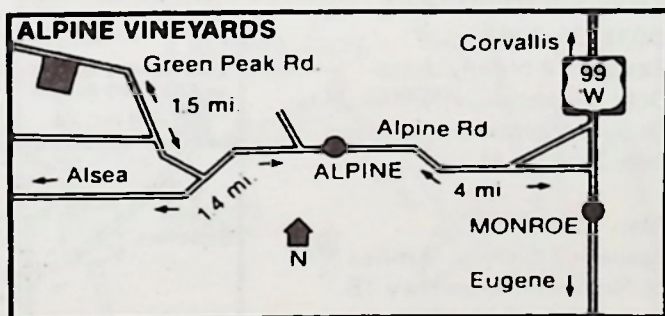
Alpine, OR 97456

(503) 424-5851

Tasting 12-5 daily (June 15 - Sept. 15); weekends only in winter; closed Christmas through Jan. Weekdays by appointment. Picnic Facilities.

Also:

The Wood Gallery  
818 S.W. Bay Blvd.  
Newport 265-6843  
12-5 daily.





## AMITY VINEYARDS

### Amity

#### 1987 Oregon Late Harvest Riesling

Grapes were left on the vine almost two weeks later than normal, thus producing the first late-harvest wine Amity has ever made. The grapes were able to concentrate their fruit and develop great depth of flavor. Although enjoyable now, this wine will develop complexity with aging.



#### 1988 Oregon Pinot Noir "Nouveau Style"

Made like a French beaujolais, using the traditional technique of carbonic maceration (whole berry fermentation), producing a very fruity wine that can be drunk young. Pinot noir grapes, however, give slightly more body, tannin and aging potential to the wine. Will develop smooth mellowness when held two or more years; at its best when slightly chilled (50-55°). Excellent wine for picnics and casual entertaining.

#### 1987 Oregon Dry Riesling

Made in the crisp, dry style of Alsace, France. Its clean, crisp taste is excellent with seafoods, poultry and souffles. Although drinkable now, it will benefit from additional bottle aging. All grapes grown in the Willamette Valley.

#### 1987 Oregon Dry Gewurztraminer

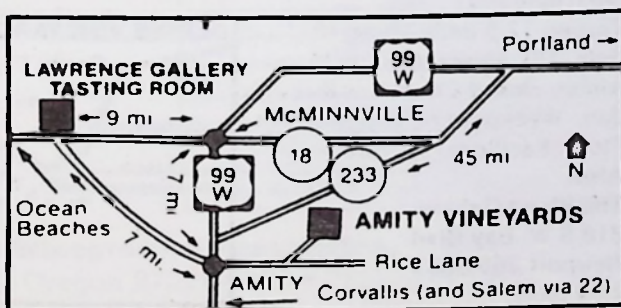
A floral, spicy, but richly perfumed wine with a dry style that is a good companion to salmon, clams, pork dishes or Chinese food. All grapes grown in Oregon.

Notes:

18150 Amity Vineyards Rd., S.E.  
Amity, OR 97101-9603  
(503) 835-2362  
Tasting 12-5 daily June-  
Oct.; weekends only Nov.-May.  
Or by appointment. Closed  
Dec. 24-Jan. 31

Also:

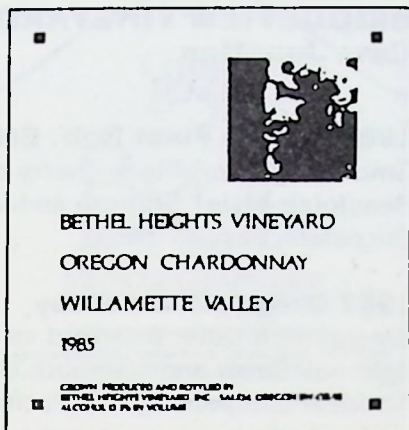
Lawrence Gallery, 9 miles SW  
of McMinnville on Hwy 18.  
Daily 12-5. 843-3787.



## BETHEL HEIGHTS VINEYARD Salem

### 1986 Pinot Noir Reserve

Estate-grown, warm fermented in open containers and aged in center-of-France oak. The '86 reserve shows lively acidity and dense cherry and chocolate flavors. This wine is quite young, and is higher in acid and tannin than the regular bottling of '86 Pinot Noir. Although approachable now, it will benefit from aging to reach its fullest potential.



### 1987 Chardonnay "Oregon Select"

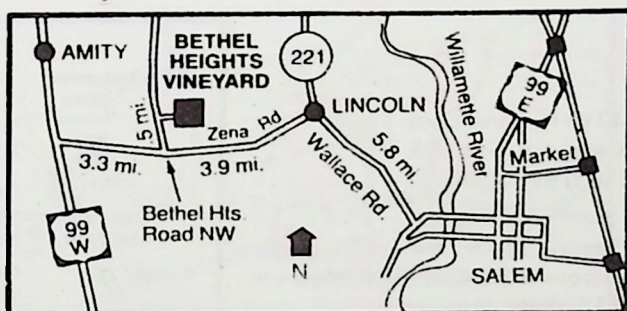
This is a special Chardonnay made exclusively for the Northwest market. 100% estate fruit was barrel fermented, and then 90% was left on the lees for ten months in French oak. The wine is accented by citrus/melon fruit and good acidity with toasty oak in the background.

### 1987 Riesling

100% estate-grown, this Riesling is off-dry, with 2.3% residual sugar well balanced by attractive acidity. Good varietal intensity with floral and spice aromas. Judges' Choice First Place Riesling at 1988 "Greatest of the Grape." Bronze medal, 1988 Oregon State Fair.

Notes:

6060 Bethel Heights Road N.W.  
Salem, OR 97304  
(503) 581-2266  
Tasting 11-5 Tues.-Sun.;  
by appointment only Jan.-Feb.





## BRIDGEVIEW VINEYARD Cave Junction

**1987 Oregon Pinot Noir, Estate Bottled**  
Smokey, grapey, black cherry aromas, Beaujolais-style. Smooth and velvety on the palate; easy to drink.

**1987 Oregon Chardonnay**  
Elegant rich taste, balanced varietal character, light oak flavor and a smooth lingering finish. An ideal companion with Pacific Northwest seafood.

**1987 Oregon Riesling, Select Harvest**  
A fine balance of intense varietal fruit flavors. Light and delicate, its slightly sweet character is enhanced by a flowery bouquet. A perfect wine for drinking now.

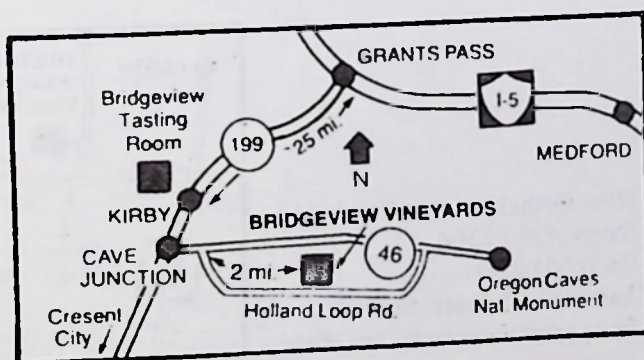
**1987 Oregon Muller Thurgau**  
Rich and elegant fruit flavor. Made in the traditional German style. This wine can be enjoyed with cheese, snacks, your favorite European cuisine or for the sheer pleasure of it.

Notes:



4210 Holland Loop Road  
Cave Junction, OR 97523  
(503) 592-4688

Tasting room: Hwy. 199, Kirby  
Across from Kirbyville Museum  
11-5 daily, May-Oct.





## CHATEAU BENOIT Carlton

### 1986 Oregon Pinot Noir

Aged 10 months in Nevers and Allier oak, this wine is deep ruby with a hint of flint in its aroma, crisp in its youth, round and full-bodied, with cherry and black currant flavors and a hint of violets in its finish. Surprisingly close to a Cote de Nuit because of the flinty aroma. Enjoy with salami and French bread in the morning.



### Brut (Non-Vintage) Methode Champenoise Sparkling Wine

Hand done in the traditional French method, this "bubbly" makes a great celebration wine. Pale blush color with a muted fruit aroma and a crisp, dry flavor. Has a medium, light mousse body and a clean finish. Bubbles are fine and long-lasting.

### 1986 Oregon Muller-Thurgau

A very fruity crisp wine with medium body, pale-cream color, a medium body and citrus finish. The Muller-Thurgau grape, the most planted variety in Germany, is a Riesling-Sylvaner cross. A great aperitif, but goes surprisingly well with both Alsatian and Oriental dishes.

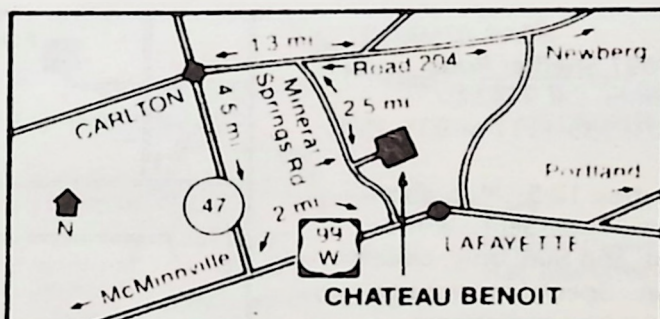
### 1987 Oregon Sauvignon Blanc

Pale straw in color, with an aroma of melon and herbs, this is a delicately balanced wine with rich, slightly grassy and flinty flavors and medium body. The finish is rich and lingering. The perfect growing year, especially at crush time, provided maximum-quality fruit. Enjoy this wine with all seafoods, especially crab.

Notes:

6580 N. E. Mineral Springs Rd.  
Carlton, OR 97111  
(503) 864-2991 or 864-3666

Tasting 11-5 weekdays;  
12-5 on weekends. Tour  
groups of 15 or more by  
appointment. Picnic facilities.



## FORGERON VINEYARD Elmira

### 1985 Pinot Noir

Shows a good ripe fruit, medium body, and an earthy cinnamon smell with a good bit of acidity, and has a correct, rather straight-forward bouquet and flavor.

### 1985 Cabernet Sauvignon

Dry red Bordeaux style. An elegant wine which depicts the classic French Bordeaux tradition. The '85 is bigger than those of years past and will age beautifully.

### 1987 Chenin Blanc

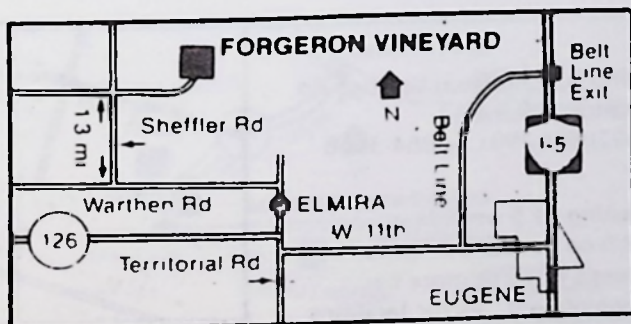
The wine is pale greenish gold. Perfumed with vanilla, talc, herbal aromas. Melony ripe fruit is balanced with good acids. Sweet vanilla aftertaste.

Notes:



89697 Sheffler Road  
Elmira, OR 97437  
(503) 935-1117 or 935-3530

Tasting 12-5: Mon. thru  
Sun., June-Sept.; Winter  
Sat. and Sun. only; closed  
Jan. Special tasting and  
tours by appointment.





## **FORIS VINEYARDS**

### **Cave Junction**

#### **1987 Early Muscat**

A fruity, semi-dry dinner wine. Serve slightly chilled. Restaurants have commented that it drinks well with oysters, salmon and Mexican dishes. 100% estate grown at Foris Vineyards.

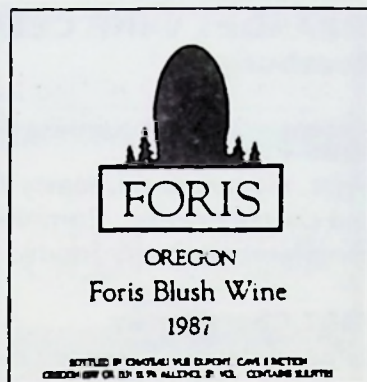
#### **1987 Gewurztraminer**

The dryest wine produced by Foris. Crisp and light. Made in the classic style of this variety. Floral, fruity and slightly spicy. An excellent wine with fish, fowl or Oriental cuisine. 100% estate grown at Foris Vineyards.

#### **1987 Foris Blush Wine**

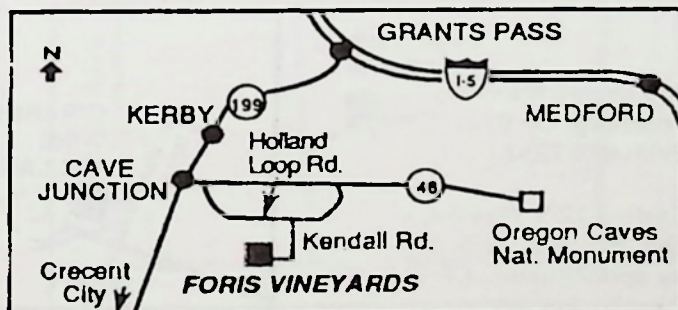
An off-dry, unpretentious wine with fruity characteristics, body and balance. It is a blend of early muscat, gewurztraminer, pinot noir and unfermented grape juice. Serve slightly chilled. A wine to drink, not discuss. 100% estate grown at Foris Vineyards.

Notes:



654 Kendall Rd.  
Cave Junction, OR 97523  
(503) 592-3752

Tasting and tours by  
appointment.



## **GIRARDET WINE CELLARS**

### **Roseburg**

#### **1986 Pinot Noir**

Light, elegant style, toasty French oak and cherry flavors. Complex and subtle, complements many foods.

#### **1987 Chardonnay**

Lemony flavors balanced by subtle French oak. Very drinkable by itself.

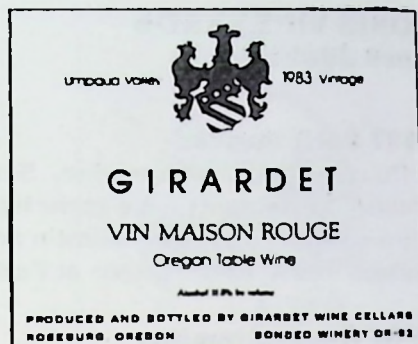
#### **1986 Riesling**

Full flavor, semi-sweet, crisp with a long finish.

#### **1985 Vin Rouge**

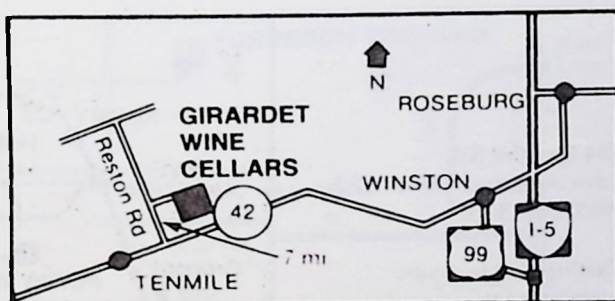
Pinot noir balanced with nine varieties unique to the Girardet Vineyard. Robust, in a French Cotes du Rhone style.

Notes:



895 Reston Rd.  
Roseburg, OR 97470  
(503) 679-7252

Tasting 12-5, May-Sept.:  
Oct.-Apr. Sat. 12-5, or  
by appointment. Closed  
Dec. 20-Jan. 30.





## **GLEN CREEK WINERY** **Salem**

### **1988 Pinot Noir, Whole Cluster Fermented**

The best made to date at Glen Creek.

### **1984 Chardonnay**

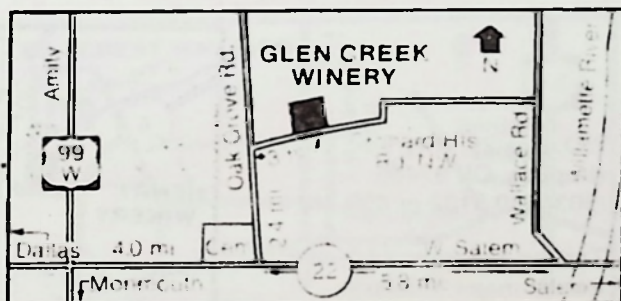
Full-bodied, rich and mature, with overtones of French Nevers oak. Showing very well.

Notes:



6057 Orchard Heights Rd. NW  
Salem, OR 97304  
(503) 371-9463

Tasting 12-5 Tues.-Sun.,  
Closed Easter, Thanksgiving,  
Christmas, New Year's Day  
Picnic facilities.



## HENRY ESTATE WINERY Umpqua

### 1985 Pinot Noir

Rich Burgundian character. Smooth finish.

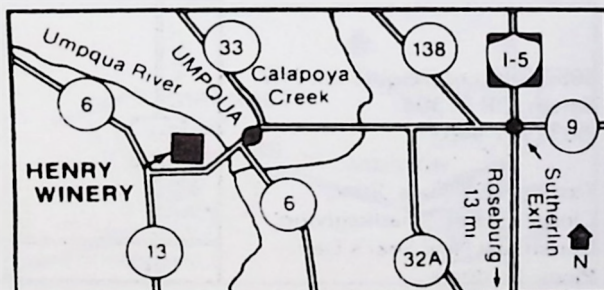
### 1986 Gewurztraminer

Dry Alsatian style. Elegant finish.

### 1983 Chardonnay

Crisp, vanilla, fruity in nose and mouth.

Notes:



P.O. Box 26, Hwy 9  
Umpqua, OR 97486  
(503) 459-5102 or 459-3614

Tasting and tours 11-5 daily,  
except major holidays.  
Picnic facilities.



## HILLCREST VINEYARD Roseburg

### 1987 Chardonnay

This newly released Chardonnay is dry and medium bodied. A pale golden color with good varietal character and a hint of French oak.

### 1985 Select Harvest Riesling

A light fruity Riesling with lots of acid, a complex array of bouquets and flavors and a beautiful, light-gold color. This is a dessert or aperitif-style Riesling.

### 1987 Cabernet Sauvignon, Early Release

A new-style Cabernet from HillCrest. In the beaujolais style: fruit up front, dry, no oak, soft tannins and full bodied.

### 1984 White Riesling

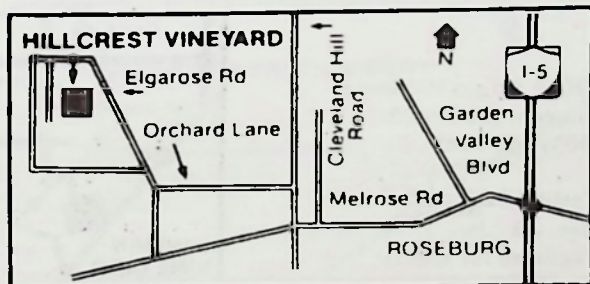
Off-dry and fruity, this light-bodied, Mosel-style Riesling was bottle aged to bring out its distinctive flavors. A complement to fish or poultry or nice to sip by itself.

Notes:



240 Vineyard Lane  
Roseburg, OR 97470  
(503) 673-3709

Tasting daily 10-5  
(except some major holidays).  
Picnickers welcome.



## HINMAN VINEYARDS Eugene

### TIOR - Red, White, Blush

TIOR, meaning deer in Old High German, designates our proprietary wine blends. The White Table Wine, a blend of white riesling, chardonnay and gewurztraminer, is semi-dry and wonderful with all light meals. The Blush Table Wine is also semi-dry, a combination of chenin blanc and grenache grapes. We are very proud of the Red Table Wine, a merlot and cabernet sauvignon blend. It is a big hearty red wine whose dryness goes well with beef.



### 1986 Pinot Noir

A good example of the Burgundian style consistently achieved in Oregon with this grape. Aging in French oak barrels for one year further enhances its rich, robust characteristics. The wine is drinkable now but has potential for continued aging in the bottle. Good with turkey, salmon, beef or pork.

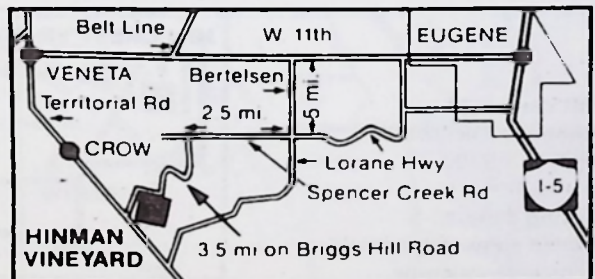
### 1986 Gewurztraminer

As this is a dry gewurztraminer, the unique spicy characteristic of the grape is obvious with the first sip. We have won numerous awards with this wine and are proud of the style achieved with this grape. For something different, serve with Oriental dishes or rich seafoods.

Notes:

27012 Briggs Hill Road  
Eugene, OR 97405  
(503) 345-1945

Tasting 12-5 daily; closed  
Dec. 25 - Jan. 1.  
Facilities for special  
events.





## **KNUDSEN ERATH WINERY**

### **Dundee**

#### **1987 Pinot Noir**

Deep ruby color; forward, rich nose of berry and spice. Firm structure.

#### **1986 Chardonnay**

Nicely developed butterscotch and spice aromas. Round, well-balanced flavors.

#### **1986 Cabernet Sauvignon**

Deep garnet color. Pepper and currant aromas. Full, rich flavors. Firm tannins. Silver Medal, 1988 Oregon State Fair.

#### **1986 Pinot Noir Vintage Select**

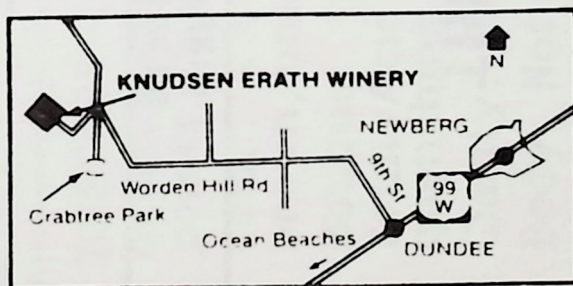
The finest grapes from our older vineyards and choice slopes. Heady aromas of earth and spice. Long finish. Gold Medal, 1988 Oregon State Fair; Gold Medal, 1988 Northwest Enological Society.

Notes:



17000 N.E. Knudsen Lane  
Dundee, OR 97115  
(503) 538-3318

Tasting 10-6 daily in summer;  
11-5 Oct. 15 - May 15. Groups  
by appointment.



# THE KSOR HARVEST WINE FESTIVAL WINERY SCOREBOARD

Space for notes also on each winery page

WINE / TYPES OR WINERIES	COLOR 2	BOUQUET 2	FRUIT/ ACID 2	CLARITY 2	BODY 2	TOTAL 10



[illegible]

**TO SCORE:** Each category of taste represents two points. A total of ten maximum points are available for each wine tasted. Ten points would be a perfect wine.

**Color:** A wine should display vibrant color without tinges of brown, unless very old.

**Bouquet:** Clean grape smells, nothing non-vinous.

**Fruit/Acid:** The wine should display good fruit and thirst quenching acid.

**Clarity:** No haze, pristine and clean in appearance

**Body:** Not insipid, with good heavy feel in the mouth.

## OAK KNOLL WINERY Hillsboro

### 1987 Willamette Valley White Riesling

This wine was created in an off-dry style which enhances and lends balance to the tart, apple, fruit flavors. A rich, pleasing aroma of apples and pears leads into the crisp fruit flavor which finishes smooth and refreshing.

### 1987 Willamette Valley Chardonnay

A medium-bodied, crisp Chardonnay with a clean flavorful combination of apple fruit, vanilla and oak. Our new release from an excellent vintage.

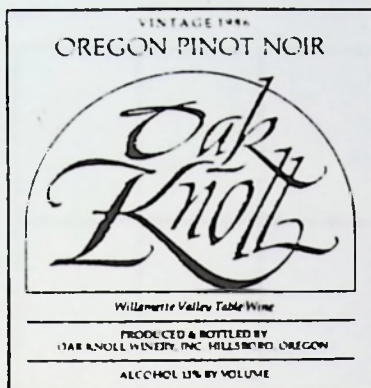
### 1986 Willamette Valley Pinot Noir

A full-bodied, dry red wine with ripe cherry, vanilla and clove aromas. A big, ripe style with lots of luscious black cherry flavor. Will improve with age.

### Oregon Blackberry Wine

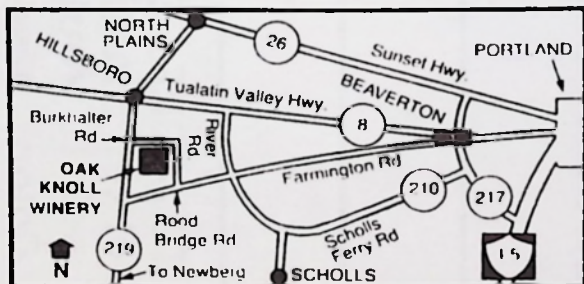
A delightfully fruity dessert wine loaded with fresh Oregon Marion Blackberry flavor. So rich you can almost imagine the seeds getting caught in your teeth.

Notes:



Route 6, Box 184  
Hillsboro, OR 97123  
(503) 648 8198  
Tasting Wed.-Sun. 12-5;  
Sat. 11-5.

Also: Shipwreck Cellars  
3521 SW Hwy 101  
Lincoln City, OR 97367  
(503) 996 3221  
Tasting daily 11-5.





## SERENDIPITY CELLARS WINERY Monmouth

### 1987 Oregon Chardonnay

Dry, with a not-too-crisp finish, full of classic Chardonnay flavors. Aged in French Nevers oak. Excellent with seafood and dishes featuring rich cream sauces. Our ripest Chardonnay yet, even better than 1983 or 1985.

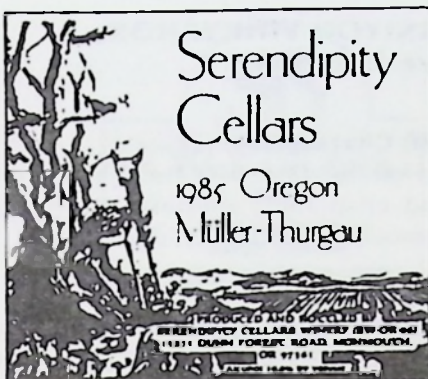
### 1986 Oregon Muller-Thurgau

A slightly spicy wine similar to its relative, the White Riesling, but with a lower acidity. The touch of sweetness adds flavor and balance. Ideal with light foods or as an aperitif. Very consistent quality every year.

### 1987 Willamette Valley Marechal Foch

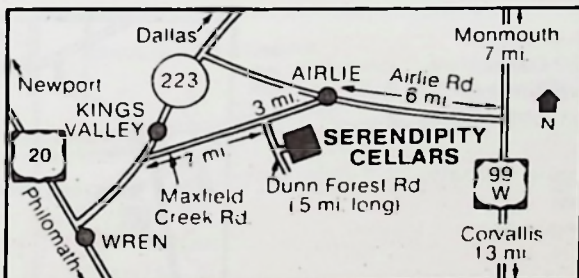
The only wine of this grape variety made on the West Coast, it produces a very deep and dark red wine. Finesse, flavor and great complexity make this similar in style to the Petite Sirah. This is a wine that demands a thick piece of steak, venison or perhaps Italian cuisine. Consistent quality every vintage. Silver Medal, 1988 Oregon State Fair; Bronze Medal, 1988 International Eastern Wine Competition.

Notes:



15275 Dunn Forest Road  
Monmouth, OR 97361  
(503) 838-4284

Tasting 12-6 daily except Tues;  
weekends only Dec.-Apr.



## SISKIYOU VINEYARDS Cave Junction

### 1986 Chardonnay

Rich vanillin taste with floral-herbal aromas. Good, crisp, flinty aftertaste that lingers in the mouth. Good body, dry.

### La Cave Rouge

A smooth red wine made of pinot noir, zinfandel and cabernet sauvignon. Smooth and tasty, with an excellent balance of fruit, tannin and acid. Dry.

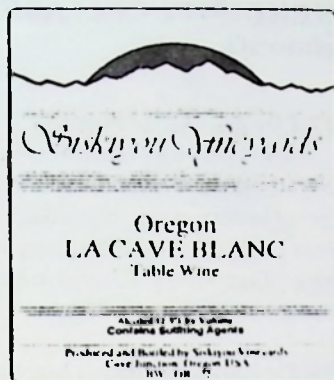
### La Cave Blanc

A fruity, off-dry white wine that has an intriguing flavor of spice and pineapple in a long, lingering finish.

### 1984 Riesling

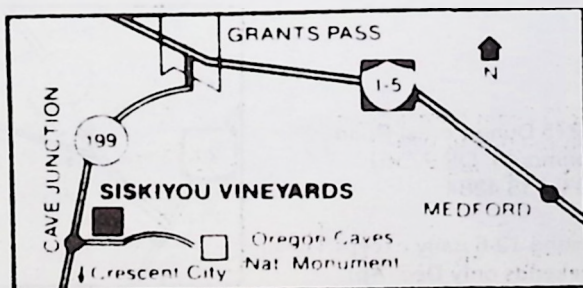
Apple and butterscotch aromas and flavors. Tart, assertive, aftertaste with a long herbal finish. Good acid balance. Slightly sweet.

Notes:



6220 Caves Hwy.  
Cave Junction, OR 97523  
(503) 592-3727

Tasting and sales 11-5 daily.  
Also:  
Oregon Store  
33 N. Main,  
Ashland, OR 97520.





## **SOKOL BLOSSER WINERY**

### **Dundee**

#### **1986 Yamhill County Chardonnay**

Rich and toasty, 100% barrel-fermented.  
Round and full on the palate with a long,  
gentle finish.

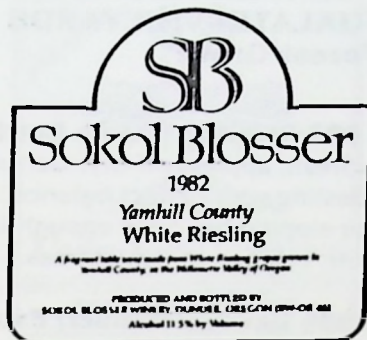
#### **1987 Yamhill County White Riesling**

Rich, ripe Riesling nose, slightly sweet,  
excellent balance.

#### **1986 Yamhill County Pinot Noir**

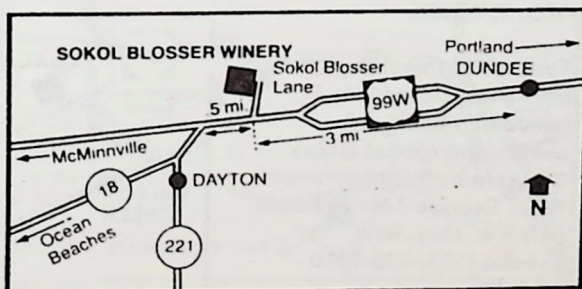
Youthful, forward, lighter-bodied Pinot Noir with a soft fruity, lingering  
finish.

Notes:



Sokol Blosser Lane  
P.O. Box 199  
Dundee, OR 97115  
(503) 864-3342

Tasting and gifts  
11-5 Nov.-Apr.:  
10:30-5:30 May-Oct.



## TUALATIN VINEYARDS Forest Grove

### 1987 Riesling, Estate Bottled

A fresh, apple, off-dry, German-style Riesling with perfect balance. Delightful for sipping but crisp enough to serve chilled with chicken or fish entrees.

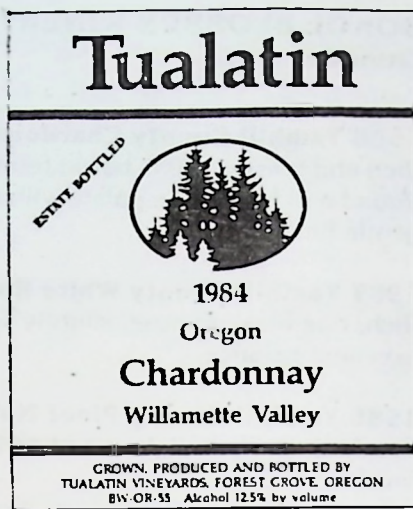
### 1986 Gewurztraminer, Estate Bottled

A burst of spiciness in the dry Alsatian style. Serve as an aperitif or the perfect complement to flavorful dishes, especially Oriental cuisine.

### 1986 Chardonnay, Gold Foll

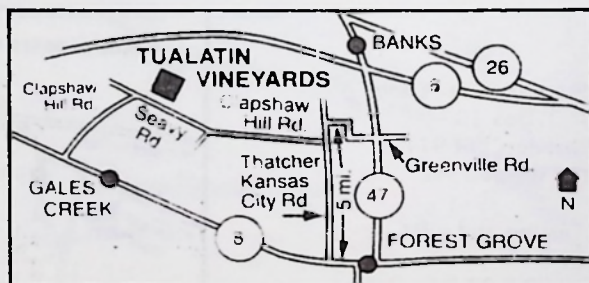
A slightly fruity Chardonnay that has developed a nice hint of butterscotch laced with a touch of oak. Reserve for those elegant fine dinner occasions — gourmet fish, poultry dishes, etc.

Notes:



Route 1, Box 339  
Forest Grove, OR 97116  
(503) 357-5005

Tasting 10-4 weekdays, 1-5 weekends; closed Jan. & holidays. Facilities for picnics and special affairs. Group tours by appointment. Also Dundee Tasting Room 110 S.W. Hwy. 99W Dundee (503) 538-1410 10-5.30.





## VALLEY VIEW VINEYARD Jacksonville

### 1983 Cabernet Sauvignon

Medium bodied, concentrated fruit, firm tannins, drinking beautifully now but can age 3 to 5 years. First Northwest wine to be served in the White House.

### 1979 Cabernet Sauvignon Reserve

Massive concentrated flavors of oak, tannin, and plum. Rich and flavorful, this Cabernet could easily be cellared until the year 2000, or beyond.

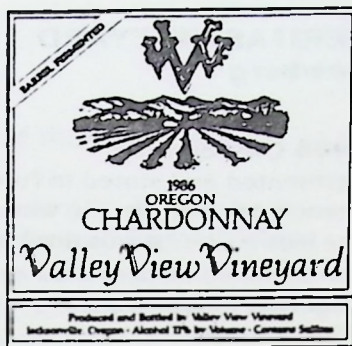
### 1987 Chardonnay, Barrel Select

Citrus, lemon, buttery flavors, wrapped around a tasty vanilla core, yield an exceptional Chardonnay that should age marvelously over the next 2 or 3 years. First Northwest wine to be served at the White House.

### 1987 Pinot Blush

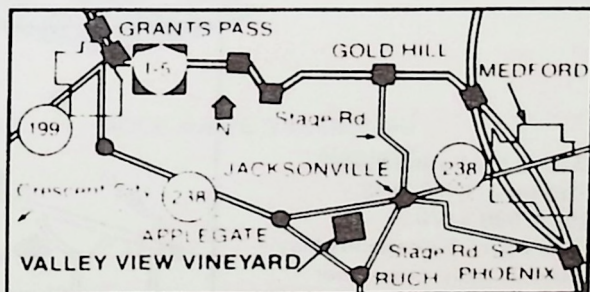
Crisp, fresh flavors of watermelon, candy apple and strawberry. Serve well chilled as an aperitif or dinner wine.

Notes:



1000 Applegate Road  
Jacksonville (Ruch), OR 97530  
(503) 899-8468

Tasting and informal tours  
11:5 every day, all year.  
Also: The Tasting Room  
690 N. 5th Street  
Jacksonville 899-1001  
52 E. Main Street, Ashland  
12:5 Tues.-Sun.



## VERITAS VINEYARD Newberg

### 1986 Chardonnay

Fermented and stored in Nevers and Allier French oak barrels, the wine was aged on the lees in the barrels until bottling. It exhibits a balance of fruit and oak with a lingering finish.

### 1985 Pinot Noir Reserve

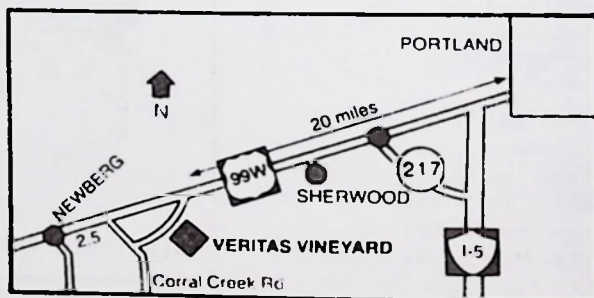
Almost like a Beaujolais, with very attractive black cherry and spice flavors and enough tannin for three to five years of aging; then it may be outstanding. Tank-fermented and then transferred to oak barrels for aging.

Notes:



31190 NE Veritas Lane  
Newberg, OR 97132  
(503) 538 1470

Tasting 11-5 weekends May 1 -  
June 7, daily in summer  
through Labor Day.



## **CUPPA JOE**

### **Ashland**

Cuppa Joe Coffee Trader is proud to be part of the KSOR wine tasting for the fourth year.

We are serving KSOR Blend coffee, both Regular and Swiss-Water-Process decaffeinated, which we created to be a continuous benefit to KSOR. In our store at 60 East Main Street (Ashland Plaza), we sell these coffees and donate 50¢ for each pound sold, to KSOR the year round.

May we suggest that your Holiday gift giving include Coffee Gift Packs, containing an assortment of fine gourmet Coffees, Teas, imported Candies and other gourmet specialties.

Remember that KSOR receives 50¢ for each pound of KSOR Blend sold!

Thank you,

Rose Marie and Linda Marie Greenburg

*We support the Arts!*



60 EAST MAIN ST.  
ASHLAND, OR 97520  
(503) 482-5281

ROSE MARIE GREENBURG  
Manager



## **FARRAGO CHOCOLATES**

301 W. 6th St.  
Medford, OR 97501  
(503) 772-8532



*Fine Handmade  
Chocolate truffles  
of Unsurpassed Quality*

**ROGUE VALLEY MALL**

### **Chocolate Truffles**

take their name from a rare mushroom, the finest of which grows in the Perigord Valley in France underground on the roots of oak trees. These fragrant fungi have a soft earthen appearance and look very much like the confection which bears the same name. The original truffle confection contained fine French cognac and was dredged in cocoa for convenient handling. Serving tonight includes a selection from our 24 varieties.

### **Gateau au Chocolat**

We ship U.P.S. anywhere in the U.S.

**GARY R. WEST MEATS**  
**Jacksonville**  
**899-1829**

*Christmas from Jacksonville, Oregon*  
by  
**Gary R. West**  
MEATS  
690 N. 5th Street  
Jacksonville, Oregon 97530



*Serving:*  
**Hickory Smoked Turkey • Hickory Smoked Beef Jerky**  
**Sweet Hot Mustard**

This Christmas season 1988, we're offering the best in hickory smoked meats (no fillers, no nitrates, and no additives) packed and shipped in natural wicker baskets from our Jacksonville smokehouse to all 50 states.

This season we've added an array of Oregon's best and finest products including fruits, nuts, cheese and candies.

As your leader in providing quality hickory smoked meats for 21 years we guarantee every bite . . .



690 N. Fifth St.  
Jacksonville, OR 97530  
(503) 899-1829

## **PINNACLE ORCHARDS**

**Medford**

Serving tonight — samples of fruit and cheese from our gold-award-winning 1988 Pinnacle Collection.

Since 1937 . . . when the first Pinnacle Orchard catalog appeared . . . we've been pleasing thousands of devoted customers with our home-grown Pears, Apples, and other fine foods and gifts. Our company is still family-owned, spanning three generations of pear growing in Southern Oregon and staffed by local, caring people devoted to producing the best in mail-order gifts.

Our guarantee is very simple: If you're not happy with every gift you receive, then neither are we. Since 1937, we've fully and unconditionally guaranteed your complete satisfaction.

We have many items available year-round, including our Harvest-of-the-Month fruit clubs.

To receive a catalog, call toll-free . . . 1-800-547-0227 . . .

Now three locations for your holiday shopping!!!

**MEDFORD** — Pinnacle Pantry — Reject fruit, gifts  
441 South Fir Street, 772-6271, two blocks south of Larson's

**JACKSONVILLE** — Pinnacle Orchards Store — Mail order, unique gifts  
115 West California Street, 899-1481 . . . open daily

**ROGUE VALLEY MALL** — Christmas Cart — Mail order, unique gifts  
1st floor . . . open daily, outside of J.C. Penney's



**PINNACLE  
ORCHARDS**

441 South Fir St.  
Dept. HM  
Medford, Oregon  
97501



***Ingredients provided by***



**4880 So. Pacific Hwy.  
Phoenix, Oregon  
535-1322**



*Tom Campbell  
Debbie Campbell*

*The Valley's Finest Freshest Produce  
Salads • Vegetables • Shredded Lettuce • Eggs*

*P.O. Box 4421 • Medford, OR 97501 • (503) 772-6806*

*Ingredients provided by*



---

# NORTHWEST

FOOD COMPANY

---

---

## NORTHWEST MEAT & SUPPLY

Service • Satisfaction • Savings

Main Office  
3519 Stage Road South  
Medford, Oregon 97501



772-4801

JEFF PLANKENHORN

---

# Pastabilities

258 A Street, Ashland, OR 488-0826

*Ingredients provided by*



**RISING SUN FARM**

2300 COLESTIN RD. • ASHLAND, OR 97520 • (503) 482-5392

---

**S. E. RYKOFF & CO.**

**BRODIE/Dohrmann**

803 SOUTH CENTRAL AVE., MEDFORD, OREGON 97501-7819  
(503) 773-5580

---

**Siskiyou**

**D I S T R I B U T O R S**

Specializing in Quality Cheeses • Free Delivery

LISA SHAPIRO  
(503) 846-7337

ROSE THORNHILL  
(503) 476-4064

P.O. Box 267 • Applegate, Oregon 97530

---



3660 BROPHY ROAD, EAGLE POINT, OR 97524



***Ingredients provided by***




In Eggs, Freshness is What Counts...

***Willamette Egg Farms***

To Be Sure...  Buy Willamette.

---



***La Baguette***

***French Sourdough***

---

*Baked fresh daily 258 A Street Ashland, Oregon 482-8132*

***A special thanks to our  
Volunteers  
and to you.  
Enjoy!***

*Thanks to*

**Lorn Razzano of the Ashland Wine Shop**  
*for eight years of valuable advice, kind words and  
assistance in coordinating the event.*

**Marjorie Stober for signs**

**The Daily Tidings**  
**Medford Mail Tribune**  
**Grants Pass Daily Courier**  
*for letting people know it's happening*

**Anne Decker, Coordinator**  
*for many hours of behind-the-scenes work  
to put it all together*

**Poinsettias by**



**Arrangements by**

**FLOWERS by SUSIE**

The winetasting was originated and designed  
by

**Gina Ing**

KSOR Director of Resource Development  
and

**Scott Henry, Jr.**

Former President of the Oregon Winegrowers Association

DORATHY ANDERSON-THICKETT'S

*Soups to  
nits*

C A T E R I N G

*From our OREGON KITCHEN*

Deep Fried Sun-Dried-Tomato-Stuffed Ravioli with  
Pesto Sauce

Skewered Grilled Beef with Pear Chutney

Ham and Cheese Puff Pastry Tarts

Skewered Grilled Chicken with Cranberry Salsa

Fresh Vegetable Assortment from Farmers Market

Deep Fried Cheddar with Filbert Crust and  
Apple-Pear Sauce

*Call us for your holiday party*

503-773-1157